



WILD GREENS FLORENTINE

1 small onion, chopped	½ lb. peeled shrimp
2 cloves garlic, minced	8 oz. shredded provolone
1 Tbs. olive oil	8 oz. shredded mozzarella

2 c. packed wild greens	1 c. bread crumbs
½ c. Romano cheese	Salt & pepper
1 tsp. thyme, crushed	3 c. spaghetti sauce
1 12-oz. package of pasta shells, cooked	

**Now We're
Cookin'!**
with
Martha Daniels

Saute onion and garlic in oil for 5 to 7 minutes.

Combine the wild greens, shrimp, half the provolone and mozzarella cheeses, bread crumbs, Romano cheese, thyme, salt and pepper in a food processor and chop to mix. Place in a large bowl and stir in cooked onion and garlic.

Spoon this filling into cooked pasta shells and place in a 9" x 13" baking dish. Pour spaghetti sauce over shells and cover with foil to bake. Place in 350° oven for 20 minutes. Remove foil and sprinkle with remaining cheeses. Bake 10 minutes more, or until cheese is melted and sauce bubbles.